



MENU PACKAGES



INTRODUCTION TO HERITAGE FUNCTIONS & EVENTS

Heritage Functions & Events is the premier brand of five historic venues across Sydney and the Southern Highlands, each of which is steeped in character and charm. Our growing brand offers the perfect balance of comfort and sophistication, both traditional and new.

Each venue has its own Event Professional to guide you through every step as well as provide you with personalised food and beverage offerings to suit any event style.

Heritage Functions & Events will provide you with the perfect venue to host a variety of functions and events from private dining experiences and cocktail events to weddings, social celebrations, conferences, team building, product launches, school and sporting events, live shows and much more.

Canterbury Hurlstone Park RSL Club is a contemporary venue with modern and sophisticated spaces where your guests will experience our fine quality food and service. This award-winning Club, located in close proximity to Sydney's CBD and the Kingsford Smith Airport, has over seven incredible function and event spaces spread across three levels. Canterbury Hurlstone Park RSL Club is easily accessible by all modes of transport with ample parking available.

Camperdown Commons is a unique venue that provides inspirational environments which can hold a variety of events. This venue is associated with Pocket City Farms & Acre – the farmer's home – where the food is the celebration crafted by the seasons and nature. With three standout function spaces to choose from, Camperdown Commons will provide you and your guests with a warm and elegant backdrop for your next

special event. Camperdown Commons is located 4km from Sydney's CBD and is easily accessible by public transport.

Camperdown Tennis is the perfect space to cater for corporate team building days as well as offering facilities for kids parties filled with fun and adventure. Located directly beside our Camperdown Commons venue, Camperdown Tennis offers a wide range of programs for all stages and ages.

Magpie Sports specialises in birthdays, christenings, sporting & corporate events catering for up to 150 guests across three function spaces. Presented in a relaxed setting, Magpie Sports boasts a reputation for providing quality dining experiences leaving a lasting impression for you and your guests. Picken Oval is a sporting field adjacent to the Magpie Sports Club which can also offer an outdoor corporate teambuilding experience. Magpie Sports has the charm to complement any event style.

Bargo Sports just like each of our venues has a long history of supporting its local community and takes pride in offering each guest a first class experience. With sought after rural views near the Southern Highlands, Bargo Sports creates a peaceful ambience for any occasion. The Auditorium caters for up to 500 guests offering modern facilities providing the perfect location for corporate events, weddings, sporting events and social celebrations.

With a wealth of experience, dedication and efficiency in meeting the needs of an array of clients, our Event Professionals from Heritage Functions & Events will ensure a seamless and successful function experience.



HERITAGE FUNCTIONS & EVENTS - COMMUNITY SUPPORT

Heritage Functions & Events are proud to provide assistance to the local and wider community. Our contributions support schools and sporting clubs, charity and fundraising events, arts and cultural experiences as we believe that working with our community is every bit as important as offering a great product, along with customer service that remains second to none.

Involvement and engagement are key to the success of any event which is our aim when bringing the local community and organisations together. A function or event can help to facilitate local awareness or act as a starting point for involvement or change. From corporate team building events, parent school trivia nights or a community event to provide education, we proudly offer our support and encouragement.



CONTENTS



CANTERBURY HURLSTONE PARK
RSL CLUB

CANTERBURY HURLSTONE PARK RSL CLUB

SELECT YOUR MENU AND PACKAGE

Share Platters	4
Mini Break Menu	5
Canapes	6
Seated Dining	7
Kids Menu	9
Breakfast	10

CANTERBURY HURLSTONE PARK RSL CLUB

SELECT YOUR BEVERAGE OPTION

Beverage Packages	11
Beverage Options	12

20-26 CANTERBURY RD, HURLSTONE PARK



SHARE PLATTER

MENU

*Minimum 10 pax required for each platter
Each platter caters between 8-10 pax*

Sandwich Platter - \$45.00

A selection of freshly made sandwiches with assorted fillings
1 x sandwich per person

Wraps Platter - \$55.00

A selection of freshly made wraps with assorted fillings
1/2 x wrap per person

Fruit Platter - \$55.00

A selection of sliced seasonal fresh fruits

Antipasto Platter - \$60.00

Marinated olives, fetta, semi-dried tomatoes, char grilled vegetables and toasted bread (V)

Italian Antipasto Platter - \$75.00

Smoked ham, mild salami, char grilled vegetables, roasted capsicum, marinated olives, fetta and toasted bread

Cheese Platter - \$90.00

A selection of Australian cheeses served with crackers, dried fruits and nuts



MINI BREAK MENU

Freshly brewed coffee & tea	\$4.00pp
Mini muffins	\$4.00pp
Mini cakes	\$4.00pp
Biscuits (individually wrapped)	\$4.00pp
Danish pastries	\$6.00pp
Yoghurt berry compote (GF, DF)	\$6.00pp



Minimum 10 pax required for mini break menu items

All dietary requirements can be catered for with fourteen days' notification prior to your event date, please liaise with your Events Manager

Menus and pricing are subject to seasonal changes without prior notice

Surcharge applies for Bespoke Menus

CANAPE

MENU

Starter Package - \$40.00pp

Select 2 cold + 4 warm

Premium Package - \$50.00pp

Select 3 cold + 6 warm

Extra - \$3.00pp per item

COLD CANAPES

Beef tartare (DF)

Smoked salmon crostini

Beetroot and mushrooms tartlets (GF/DF)

Sydney rock oysters (GF/DF)

Cured ham, watermelon and fetta skewers (GF/DF)

Peking duck pancakes (DF)

WARM CANAPES

Fish bao

Pea and mint arancini (VG)

BBQ pork sliders

Beef and red wine pies

Lamb kofta skewers (GF/DF)

Tempura prawn cutlets (DF)

Salt and pepper squid (DF)

Falafel (GF/DF/VG/VN)

Karaage fried chicken (DF)



Minimum 25 pax required for all canape packages

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SEATED DINING MENU

2 Course Menu - \$55.00pp

3 Course Menu - \$65.00pp

Entrée

BBQ Duck Salad

Asian herbs, cucumber, cherry tomatoes, bean shoots, garlic and chili lime dressing (GF/DF)

Buffalo Mozzarella

prosciutto, asparagus, cherry tomatoes and marinated olives (GF)

Gamberi Pasta

tiger prawns, confit garlic and tomato, chili, broccolini, basil with penne pasta (DF)

Smoked Tasmanian Salmon

crème fraiche, shaved fennel, snow pea tendrils and lemon vinaigrette (GF)

House Made Lasagne

Napoli sauce, fresh ground beef, parmesan cheese and basil oil

Main

Braised Beef Cheek

potato mash, green beans, baby carrots and truffle jus (GF)

Roasted Chicken Breast

potato mash, green beans, baby carrots and marsala cream sauce (GF)

Steamed Barramundi Fillet

baby bok choy and black bean dressing (DF)

Lamb Shank

slow cooked for 4 hours, served with sweet potato mash, sautéed mushrooms and rosemary jus

Char Grilled Tasmanian Salmon Fillet

potato mash, green beans, baby carrots and lemon beurre blanc (GF)



Dessert

Chocolate Fondant
mixed berries and whipped cream

Lemongrass Panna Cotta
torched meringue shards and grape fruit granita (GF)

Bailey's Crème Brulee
berry compote, fig and pistachio biscotti

Sticky Date Pudding
salted caramel, double cream and candied walnuts

Baked Berry Cheesecake
vanilla mascarpone and mixed berry compote (GF)

Minimum 25 pax required for all seated dining packages

All courses are of guests choice; selection of two items per course

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KIDS MENU

Set Menu - \$20.00pp

Main

Choice of 1 main

Cheeseburger and chips – angus beef pattie, cheddar cheese, tomato sauce on a milk bun

Fish and chips – tempura battered flounder fillet

Penne napolitana – napolitana sauce and parmesan cheese

Cheese pizza – 6 inch base topped with Napoli sauce and mozzarella cheese

Beef kofta – 2 grilled beef kofta's served with tomato sauce and salad

Dessert

Choice of 1 dessert

Vanilla ice cream with chocolate topping and 100's and 1000's

Fresh fruit salad



Kids aged 12 years and under for set menu options

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BREAKFAST PACKAGES

Continental Breakfast Package - \$25.00pp

Freshly brewed coffee & tea
Chilled fruit juice
Selection of freshly baked muffins & pastries
Toast served with butter & preserves
Sliced seasonal fresh fruit

Seated Breakfast Package - \$35.00pp

Freshly brewed coffee & tea
Chilled fruit juice
Toast served with butter & preserves
Scrambled free range eggs, maple bacon, chipolata sausages,
roasted tomato, baked mushrooms, hash brown

Minimum 25 pax required for all breakfast packages

*All dietary requirements can be catered for with
fourteen days' notification prior to your event date,
please liaise with your Events Manager*

*Menus and pricing are subject to seasonal changes
without prior notice*

Surcharge applies for Bespoke Menus



BEVERAGE PACKAGES

Signature Package

2 Hours = \$24.00pp
3 Hours = \$32.00pp
4 Hours = \$40.00pp
5 Hours = \$48.00pp

Package Inclusions:

Sparkling Wine
White Wine
Red Wine
Selection of full strength beers
& a light beer
Soft drink & Juice

Premium Package

2 Hours = \$36.00pp
3 Hours = \$44.00pp
4 Hours = \$52.00pp
5 Hours = \$60.00pp

Package Inclusions:

Sparkling Wine
White Wine
Red Wine
Selection of full strength beers
& a light beer
Soft drink & Juice

Non-Alcoholic Package

2 Hours = \$13.00pp
3 Hours = \$17.00pp
4 Hours = \$22.00pp
5 Hours = \$27.00pp

Package Inclusions:

Soft drink & Juice

Beverage Package Upgrade Options:

Cocktail on arrival \$15pp
French champagne toast on arrival \$20pp
Add rosé to your package \$7pp

Minimum 25 pax required for all beverage packages

Please note that all guests will be included if you choose a beverage package

All draught beers and bottled beers are subject to differences between each bar

Products and package prices are subject to change without prior notice



BEVERAGE

OPTIONS

Bar Tab

This option is very flexible in allowing you to choose your own bar tab dollar limit, a limit you would like the Duty Manager to update you at, as well as your own specific selected bar tab products only available to your guests on that particular bar tab.

The Event Organiser must provide a valid credit card and membership card on arrival to the Duty Manager which will be charged at the end of the event.
Wristbands can be provided.

Cash Bar

Guests to order and purchase their own beverages from the venues bar facilities.

Bar tabs must be paid in advance where minimum spends apply

Seated dining packages will receive table service during the bar tab spend limit

Cocktail packages will receive tray service for the first 30 mins of event followed by service from the bar

